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(54) Title: GRANULATED FLAVOR AND METHOD FOR PRODUCING THE SAME

(57) Abstract: The present invention provides a method for producing a granulated flavor, comprising: forcing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall; conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor; compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter. According to the present invention, a granulated flavor is provided which releases flavor immediately when needed while the storage stability of the aroma is superior. The granulated flavor of the invention is less fragile and thus less likely to crumble upon transportation of the granulated flavor itself or of the food or beverage containing the granulated flavor. The granulated flavor as prepared above has a moisture content of 10% or less by weight and a hardness of 1 N/mm<sup>2</sup>-50 N/mm<sup>2</sup>.